

Members' Bar Twilight Menu

Entree

TODAY'S SOUP 10.0 served w/ toasted sour dough

SALT & PEPPER SQUID 12.0 w/ tartare sauce

TOMATO BRUSCHETTA (v) 15.0

SOUTHERN FRIED CHICKEN SKEWERS 11.5

w/ Japanese yoghurt (gf)

CROQUETTES 13.5

w/ leek, Swiss gruyere & paprika aioli (v)

POTATO & CHEESE DUMPLINGS 12.5

w/ spring onions, tomatoes and butter sauce (v)

Salad

GRILLED ASPARAGUS SALAD 18.0

w/ pear, blue cheese & lemon dressing (gf v)

BLACK RICE SALAD 16.0

w/ roasted pumpkin, quinoa, mint & heirloom tomatoes (v)

add smoked salmon 5.0

TAMARIND CHICKEN SALAD 20.0

w/ fried noodles

FREEKEH SALAD 18.0

w/ lentils, chickpea, feta and lemon dressing (v)

TRADITIONAL CAESAR SALAD 19.0

add chicken 4.0

For the Kids under 12 years old

BATTERED FISH & CHIPS 15.0

SPAGHETTI BOLOGNAISE 13.0

CHICKEN STRIPS & CHIPS 14.5

MARGHERITA PIZZA 8.5

VANILLA ICE-CREAM 5.0

w/ chocolate topping

House Baked Pizza

MARGHERITA (v) 18.0

 $\mathbf{BBQ}\ \mathbf{CHICKEN}\ 19.0$

w/ mushroom

VOLCANO 19.0

w/ hot salami, jalapeño salsa, tomato, capsicum & cheese

TROPICANA 18.5

w/ ham, cheese & pineapple

Sides

ROCKET SALAD 9.50

w/ drizzled balsamic, pear & parmesan

SEASONAL VEGETABLES 8.0

BOWL OF FRIES 8.0

Race Day Snacks

A snack menu is offered on Wed, Sat & Sun from 3-6pm

The menu will be displayed on the food servery counter

Main

SPAGHETTI BOLOGNAISE 20.0

half serve 13.0

ANGUS BEEF CHEESE BURGER 22.0

in brioche' bun w/ chipotle, slaw, mustard & chips

CHICKEN PARMAGIANA 25.0

w/ salad & chips

BEER BATTERED FISH & CHIPS 24.0

w/ salad

half serve 15.0

PORTERHOUSE STEAK 250g 31.0

w/ your choice of traditional sides & sauce

BAKED EGGPLANT 22.5

w/ miso glaze, rice & Asian greens (v)

SLOW COOKED DUCK LEG 31.0

w/ Thai red curry sauce, rice & roti bread

GRILLED SALMON 26.0

w/ freekeh salad and tahini yoghurt dressing

CHARGRILLED CHICKEN BREAST 25.50

w/ black rice, roasted pumpkin, quinoa, mint, heirloom tomatoes & harissa dressing

HOMEMADE GNOCCHI 22.0

w/ tomato, basil, cream sauce & parmesan (v)

Desserts

VANILLA PANNA COTTA 14.0

w/ mango sorbet, lemon curd & honeycomb (gf)

TRIO OF CHEESE 20.0

w/ double brie, aged cheddar, blue & fig jam chutney

FRIED BAO 12.5

w/ salted caramel ice-cream and Pokka stick

CHOCOLATE FONDANT 14.50

(please allow 20 mins)

DESSERT TASTE PLATE 28.0

for two

TRIO OF SORBET 11.0





	Monday (lunch & dinner)	Tuesday (dinner)	Wednesday (lunch & dinner)	1st & 3rd Friday (dinner)	Saturday (dinner)	Sunday (lunch & dinner)
			_	PAELLA (weather dependent &		-
	FISH OF THE DAY	STEAK NIGHT	CURRY IN A HURRY	limited availability)	CRAFTY BURGERS	ROAST OF THE DAY
į	20.0	20.0	18.0	20.0	20.0	20.0